

Buffet Menus

Minimum 40 guests



Distinction Standard Buffet

(\$60 per person)

Soup	Potato, Leek and Bacon Soup served with a warm bread roll.
Carvery	Honey Glazed Ham and Roast Beef Rump <i>served with pan jus, horseradish sauce and pineapple.</i>
Hot Dish	Sauté of Beef with onions, tomatoes, mushrooms in a red wine sauce and Marinated Spiced Chicken drumsticks.
Vegetables and Rice	Thyme Roasted Potatoes, Steamed Fresh Vegetables, Fragrant Turmeric Rice.
Salad	Mixed Leaf Salad, Potato and Rosemary Salad, Tomato Feta Salad, Mediterranean Salad, Mixed Bean Salad and Waldorf salad. <i>Served with salad dressings.</i>
Dessert	Fresh Fruit Salad, Lemon Meringue Pie, Fruit Trifle, Chocolate Gateau, Pavlova and Cream and Berry Fruit Cheesecake. <i>Served with whipped fresh cream and freshly brewed tea or coffee.</i>

Distinction Deluxe Buffet

(\$70 per person)

Soup	Cream of Pumpkin Chicken and Sweet Chilli Soup served with a warm bread roll.
Carvery	Roast Leg of Lamb, Honey Glazed Ham, Leg of Pork and Roast Beef Rump <i>served with pan jus, apple sauce, horseradish sauce, mint jelly and pineapple. (Choice of 2 meats)</i>
Vegetables	Honey and Ginger Glazed Carrots, Broccoli with Toasted Almonds and Herbed Sauté Potatoes.
Hot Dish	Mild Green Thai Chicken and Vegetable Curry with fragrant rice, Blanquette of Lamb with onions, rosemary, carrots and mushrooms, and Penne Pasta with onions, ham, fresh basil, cherry tomatoes and parmesan cheese.
Cold Meat Platter	A selection of cold cuts, ham, salamis, beef, pork and pastrami.
Cold Salmon Platter	Whole Poached Salmon, Smoked Salmon Wings and Salmon Roulade.
Salad	Mixed Leaf Salad, Cucumber and Mint Yoghurt Salad, Coleslaw Salad, Mixed Bean Salad, Tomato, Feta and Olive Salad, and Potato Salad. <i>Served with salad dressings.</i>
Dessert	Sherry Trifle, Banoffie Pie, Tiramisu Gateau, Fresh Fruit Salad, Chocolate Cheesecake and Kiwifruit Pavlova. <i>Served with whipped fresh cream and freshly brewed tea or coffee.</i>

Distinction Premium Buffet

(\$80 per person)

Soup	Cream of Potato, Chicken and Corn served with a warm bread roll.
Carvery	Roast Leg of Lamb, Honey Glazed Ham, Leg of Pork and Roast Beef Rump. <i>Served with pan jus, apple sauce, horseradish sauce, mint jelly and pineapple. (Choice of 3 meats)</i>
Hot Dish	Beef or Venison Sauté finished with onions, mushrooms and bacon, Sweet and Sour Chicken served with steamed rice and Crumbed Fillets of Blue Cod with tartare sauce and lemon.
Vegetables	Gratin Potatoes Honey Glazed Carrots and Buttered Green Beans.
Salad	Mixed Leaf Salad, Greek Salad, Turmeric Rice Salad, Tomato, Olive and Feta Salad, Waldorf salad and Potato and Tuna Salad. <i>Served with salad dressings.</i>
Seafood Mirror	Cold Poached Salmon, Half Shell Mussel, Surimi, Fish Roulade and Shrimps.
Cold Meat Mirror	A selection of cold Ham, Beef, Pork, Salami and Pastrami.
Dessert	Apple Pie, Fresh Fruit Salad, Black Forest Gateaux, Chocolate Marquise, Berry Fruit Cheesecake and Fruit Pavlova. <i>Served with whipped fresh cream, freshly brewed tea or coffee and a cheeseboard selection.</i>